In MAIN DISH / NOODLE / SOUP / VIDEO

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Ramen Recipe

Ramen is a very popular noodle soup in Japan. Ramen noodles are originally Chinese style noodles, but it's been changed and improved over the years, and evolved to our own food.

There are millions of Ramen restaurants in Japan from mom and pop Chinese restaurants in neighborhoods, Ramen street carts open late at night, to sophisticated Ramen specialty shops in cities. People don't mind lining up for hours to get in as long as it's good. Fresh noodles are the best, but another form of Ramen that is very popular is instant noodles. It's become a whole food sub-culture in Japan. There are millions of kinds you can buy at supermarkets. Some are so good that they taste better than bad Ramen shops.

There are two main components in Ramen: noodles and soup. The noodles are called Chinese style noodles (Chuka-men-中華麺), but these are really nothing like Chinese noodles anymore. They are wheat noodles with a firm and chewy texture. The texture is very important because the noodles are in hot soup while eating and might absorb too much soup and become too soft. Unfortunately, it is very hard to find good noodles outside Japan. We tested many kinds you can find in the US, but dried US Chuka-men you can buy at grocery stores are not so great. If you can find dried Chuka-men from Japan, or fresh Chuka-men, use that. We found fresh angel hair pasta, which you can find in the refrigerated section at many grocery stores, is acceptable even though the texture is still softer side. Dried thin spaghetti is also a pretty good substitute for Chuka-men. The key is to boil the noodles in water with baking soda because that gives noodles a distinct Ramen noodle flavor.

The other half of Ramen is the soup. Generally speaking, there are three basic types of Ramen soups: Shyoyu (soy sauce), Miso, and Shio (salt). Usually pork, chicken or seafood broth is used for the base of the soup, and that is then seasoned with soy sauce, miso, or salt. We made the very basic soy sauce flavor soup in this recipe. However, as mentioned above, there are many Ramen shops, and so many combinations of flavors for soups. If you want to play around and experiment, go for it.

You can invest lots of time and ingredients and research complicated and unusual soups, and it is hard to beat Ramen at great restaurants, of course, but our version here is pretty good for homemade Ramen and really very simple to make.

Ramen Recipe

Print

Prep Time: 15 hours
Cook Time: 15 minutes

Yield: 3-4 servings

Ingredients

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Ingredients

- Aburaage
- Aonori (dried green laver or seaweed)
- Benishoga
- Dashi
- Dried Shiitake Mushroom
- Gobo (burdock roots)
- Hijiki
- Karashi (Japanese Mustard)
- Katsuobushi (Dried Bonito Flakes)
- Kombu (Dried Kelp)
- Konnyaku

Salted pork
1 lb pork
1 tsp salt

Soup
6 cups water (1.5L)
50g ginger root, sliced
3 cloves garlic, skinned
1 bunch green onions
4 Tbsp soy sauce
2 Tbsp sake
1 tsp salt
1 tsp sesame oil

Noodles
9 oz fresh angel hair pasta (225g)
8 cups water (2L)
2 Tbsp baking soda

Topping
boiled egg halves
bean sprouts, blanched briefly
green onions, cut finely

Instructions

1. Rub salt on pork and let it sit overnight in the fridge.
2. In a pot, put water, ginger root, garlic, green onions and salted pork, and boil at high heat. Skim fat and other floating scums. Then cover, reduce to low heat, and simmer for 1 1/2 to 2 hours. Let the broth and pork cool completely in pot. Strain and save pork. Slice pork and set aside for a topping.
3. Prepare the rest of the toppings now as well (boiled eggs, blanched bean sprouts, cut green onions), before making the soup and noodles. Once the noodles are cooked, you will need to add the soup and toppings right away or the noodles will get soft, so you won't have time to prepare the toppings at the end.
4. Boil the broth and add soy sauce, sake, salt and sesame oil. Let it simmer at very low heat until noodles are ready.
5. In boiling water in a pot, add baking soda (be careful, it may boil over), then add the fresh angel hair pasta. Cook the pasta for 30 seconds, and strain. Immediately divide noodles into bowls and add soup onto noodles. Top with boiled eggs, bean sprouts, green onions and sliced pork.

NOODLES RAMEN SOUP

JUNE 17, 2013 *By* JAPANESECOOKING101

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About **JAPANESECOOKING101**

Noriko and Yuko, the authors of this site, are both from Japan but now live in California. They love cooking and eating great food, and share a similar passion for home cooking using fresh ingredients. Noriko and Yuko plan and develop recipes together for Japanese Cooking 101. They cook and shoot photos/videos at their home kitchen(s.)

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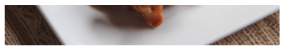

Karaage Recipe

December 14, 2012

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DANIEL SASSER

December 23, 2013 at 6:38 pm

I am trying to make ramen (authentic) and I was wondering what type of vegetables would be okay to add in addiion to the green onion and bean sprouts. Also, is what are other flavor additives I could use (sauces, spices, etc.) with the soy sauce, salt, sesame oil, and the sake.
Thank you for reading my message and taking time out of your day. This recipe is positively delicious.

NORIKO

January 7, 2014 at 11:22 pm

Daniel,
vegetables on Ramen are usually like wakame seaweeds, spinach, corns, etc., but anything you want would be good. Ramen soup has strong enough seasonings, so I don't think you need to add any sauces. However, you could add some white pepper if you like it hot.

MICHAEL

May 7, 2014 at 5:45 pm

you should use miso paste in your ramen

NORIKO

May 12, 2014 at 9:39 pm

michael,
that should be a different recipe, Miso Ramen.

SANDY

August 21, 2016 at 12:55 am

Hi Michael the expert. There are 3 main soup recipes for Ramen. The above it the traditional. O e of the other two varieties does have ramen. So get your facts straight if you're going to be an expert on a topic.

SANDY

August 28, 2016 at 8:26 am

Michael, there are 3 main types of ramen. Miso ramen is a different ramen. The receipe above is traditional, amazing ramen.

SHANNON

May 18, 2014 at 7:42 pm

I am trying to do a make your own ramen party for Graduation. We bought fresh ramen noodles from the Japanese grocery store and have the pork/soup down. For the vegetables we are having a discussion between whether they are cooked or raw. And if they are raw, does the broth need to be hot enough to cook them when added to the noodles? My parents are helping and they've never had real ramen. Every time I've had real ramen, it seems as though the veggies are raw.

NORIKO

June 3, 2014 at 12:38 am

Shannon,
it depends. Green onions are usually raw, but spinach and bean sprouts are usually

blanched (still has crisp texture).

CAMERON

July 14, 2014 at 4:10 am

hay noriko i tryed your ramen recipe it was great.
im 12 years old and i asked my mother if she could make some ramen with me and she said yes and helped me and it turned out really good.

NORIKO

September 13, 2014 at 5:25 pm

Cameron,
Glad you liked our Ramen recipe!

LEO

August 21, 2016 at 8:48 pm

Mushrooms, corn and tofu

AKIME

January 15, 2014 at 4:04 am

thanks very much about ramen
..but I have one qustion please ..
if we change the meet into cow meet we can make it like it?
and iwill say thank you again Yuko_ san+Noriku_san
<3

NORIKO

February 1, 2014 at 11:57 am

Akime,
I never tried with beef, but chicken was really good. Let us know if you tried it.

DON

January 18, 2014 at 5:32 pm

Why do you put baking soda in the pasta water?

NORIKO

February 1, 2014 at 11:49 am

Don,
it will make taste more like ramen noodles rather than spaghetti.

STEPHEN

January 25, 2014 at 11:16 am

What type of pork and why do you have to let it sit overnight in fridge? Is this a must or can I let the pork sit for a couple of hours?

NORIKO

February 1, 2014 at 12:11 pm

Stephen,
any part s of pork is fine. It is like brining meat in the seasoned liquid. Meat becomes moist.

STEPHEN

January 26, 2014 at 11:28 am

Do you peel the ginger root in Step 2 above before you throw it in pot? Thanks!

NORIKO

February 1, 2014 at 11:23 am

Stephen,
you can do either way.

CONOR

January 31, 2014 at 2:32 pm

Hi!
I tried to do some ramen today and I got so far as to finish the noodles but my ramen soup had quite a strange smell, it seems like I may have overdone the ginger root or the sesame oil?
I couldn't get it right so I am a bit disapointed but for the future do you have any tips I could use for the making of the soup?
Thanks and great tutorials!

NORIKO

February 1, 2014 at 11:11 am

Conor,
thanks for trying out our recipe! Easy on ginger and garlic if you don't like the smell...sorry about that.

CONOR

February 2, 2014 at 4:19 pm

Hi Noriko!
Thanks for the reply, I think I know what the problem was. I was using pure sesame oil which by some research I did seems like its the wrong one.
The one I got is the lee kum kee pure sesame oil and its dark brown with the a smell like toasted sesame seed. Which brand did you use when making the ramen?

NORIKO

February 10, 2014 at 9:20 am

Conor,
If you can go to Japanese market, choose any Japanese brand. Or use smaller amount if you're not sure about the flavor.

OSHIEBOOBEAR

February 4, 2014 at 5:40 pm

i love your demonstration on how its made, and i was wondering if i would be ablre to use dried seaweed as a topping...

NORIKO

February 10, 2014 at 9:08 am

oshieboobear,
hydrate your dried seaweed, and then make it as a topping!

BRANDON

February 6, 2014 at 3:06 pm

would you recommend salting chicken overnight as well, or is that more suited to pork only?
Thanks!

NORIKO

February 10, 2014 at 9:03 am

Brandon,
exactly the same for chicken.

BRYSON

February 9, 2014 at 9:26 pm

This looks and sounds amazing!! However is there anything that I could use to take the spot of the sake. I'm not old enough to buy it

enough to buy it

NORIKO

February 10, 2014 at 8:51 am

Bryson,
just omit it, and it's fine.

JILL

February 13, 2014 at 10:58 am

Yay my husband lived in Japan for three years! I'm making it for Valentine's. I hope I make it taste authentic! Thanks for posting all of these!

NORIKO

February 23, 2014 at 6:03 pm

Jill,
hope you and your husband will like our recipe!

CARRIE

February 15, 2014 at 5:18 am

I heard you could also use fish? Would it still be as good as with the prok?
Thank you both for this delicious recipe
Carrie

NORIKO

February 24, 2014 at 5:09 pm

Carrie,
never tried fish. You could use fish if you like the flavor. Let us know if you liked it!

JOHNNY B.

October 16, 2014 at 12:24 am

Use rockfish for seafood broth. Snapper heads, specifically, if you can. Roast then simmer, make your dashi separate, after you've strained fish and cooled the stock. Season after folding stock and dashi together. Make ramen from scratch, it's not too complicated and well worth the effort.

NORIKO

October 24, 2014 at 6:14 pm

Johnny,
wow! You're doing great job making your own signature Ramen!

LARKIN

February 23, 2014 at 11:49 am

I opened the sesame seed oil and I really didn't like the smell of it. Will it taste better than it smells cause I'm not sure I want to use it.

LARKIN

February 23, 2014 at 4:47 pm

I used the sesame oil an it actually turned out great! The pork was a little dry but that was my fault for not preparing the night before. In going to try to hand make my noodles next time thanks for the recipe!

NORIKO

February 23, 2014 at 5:41 pm

Larkin,
Glad you liked it!

NORIKO

February 23, 2014 at 5:39 pm

Larkin,
if you don't like it, don't use it. However, you might get used to it as you use it more often.

JUSTIN

February 23, 2014 at 12:36 pm

I used seasoned rice vinegar in place of the sake, added cabbage and carrots, extra onion, and went meatless (but used premade chicken stock). It was quite delicious.

NORIKO

February 23, 2014 at 5:40 pm

Justin,
Glad you liked our recipe!

TYLIN

March 9, 2014 at 6:36 pm

When do you put in the garlic and how? Do you chop it up and boil it in the broth or with the pork?

NORIKO

March 10, 2014 at 7:37 pm

Tylin,
whole garlic and sliced ginger are boiled with the broth.

LAURA

March 11, 2014 at 8:22 pm

Hi!
I'm interested in making just a few tweaks to your recipe so here are my questions:
If I make my broth without any meat does it still need to cook for 1 and a half to 2 hours?
Can I also replace the water for the soup with chicken broth? Or would that make it taste weird?
And I also was going to just use ramen noodles from the instant Maruchan pouches. Should I still use baking soda to cook my noodles if I use those?
Thanks!

NORIKO

March 12, 2014 at 7:39 pm

Laura,
the point of cooking so long is to tenderize meat, so no you don't have to cook that long without meat. And I think you can use chicken broth. Experiment and see if you like it. I don't think you need baking soda.
Good luck with your Ramen making!

JOHNNY B.

October 16, 2014 at 12:33 am

If you use instant, no need for the soda, but still cook the broth down for a few hours; I go with three or four hours including: shiitake, scallion, ginger, garlic, kombu, and half of a star anise.

JUSTIN

March 15, 2014 at 9:54 am

Looks delicious ^_^ Gonna try it

NORIKO

March 15, 2014 at 4:39 pm

Justin,
thanks!

ELIZAPREISE
March 16, 2014 at 7:18 am

Sounds great but can i use the regular instant noodles made in my country

NORIKO
March 17, 2014 at 7:50 am

Elizapreise,
why not?

TIFFANY
March 17, 2014 at 7:29 am

I'm so glad you posted this!
I'm going to try this at home.
Thank you!

NORIKO
March 17, 2014 at 7:43 am

Tiffany,
you're welcome!

CONNIE
March 29, 2014 at 12:01 pm

do you have a recipe for noodles? are they very difficult to make?

NORIKO
September 14, 2014 at 3:36 pm

connie,
no we don't. I think it is pretty difficult to make decent noodles at home.

JOHNNY B.
October 16, 2014 at 12:35 am

David Chang and Harold McGee have an easy recipe.

STEVEN PULLIA
April 5, 2014 at 9:33 pm

I know this may sound stupid like really stupid. Have you seen the movie the ramen girl? I was wondering if the Japanese make ramen using there spirit.
I know its just a movie but I was contemplating on if it was a movie trying to tell something behind Japanese chefs. If so, can I make the taste better by having heart and spirit. Don't just say it to make me feel like I can do it. I just want to know the truth if its just a fake movie or there is a secret behind ramen cooking!
Thanks so much!

NORIKO
September 14, 2014 at 4:14 pm

Steve,
I haven't seen that movie, but I've heard of it. The idea of putting your spirit or energy into cooking (or other things) is a common idea in Japanese culture. Whether you believe there's something mystical happening or it's just a metaphor for concentration and focus is kind of up to you. I think the message you can take away is like you get out of it what you put into it. So try to have fun and you'll enjoy making the noodles and then enjoy eating them!

JOSE
April 14, 2014 at 4:36 pm

I've been wanting to try to make authentic Ramen ever since I saw the movie, "The Ramen Girl". My wife lived in Okinawa for several years, and loves Ramen. She calls me crazy for even trying. This video and your instructions (and all the comments) has convinced me to give it a try. One question about adding an onion...would it be too

much to add a white onion or Spanish onion to the broth along with the green onions? Or should only one type be used?

NORIKO

April 14, 2014 at 10:58 pm

Jose,
never tried white onions, but why not? Try using both of them!

SID

April 15, 2014 at 2:17 am

Hi,
Actually I have heard alot about ramen through various media but I has never able to try it so I decided to make it myself at home, the only thing that troubles me is the taste, I have never eaten ramen so I don't know the taste, that's why its difficult for me to make it. Could you please explain me the exact taste we look for in ramen?

NORIKO

May 12, 2014 at 10:18 pm

Sid,
you can start from trying our Ramen recipe!

MONA

April 18, 2014 at 3:45 am

i am happy that i can cook this now! i will enjoy eating it and thank you very much for putting out these recepies!

keep on going!

NORIKO

May 6, 2014 at 9:33 pm

Mona,
glad you liked it!

VETH

April 28, 2014 at 11:26 am

Hi, how can i make the ramen spicy, thanks for your help

NORIKO

April 28, 2014 at 9:51 pm

Veth,
you can add some white pepper.

JOHNNY B.

October 16, 2014 at 12:39 am

Togarashi spice, sriracha on the side always makes me happy.

GRACE

April 29, 2014 at 5:56 am

Hi, I want to try this recipe, but the Asian store near where I live only carries mirin. Can I use this instead of sake? And I want to also ask if in your other recipes that calls for sake, if I can substitute mirin? Thanks!

NORIKO

May 3, 2014 at 5:17 pm

Grace,
you could. Add a little sugar too.

GABRIEL

May 9, 2014 at 6:19 pm

I have made this recipe twice for my mom and her friend now, both having been in Okinawa as part of the US military. Both have told me that it reminded them of their time in Japan and I wanted to thank you both for such a wonderful and amazing soup.

NORIKO

May 12, 2014 at 9:34 pm

Gabriel,
glad you liked our recipe!

MONIQUE RENTAS

May 20, 2014 at 7:56 am

Hey ladies!
I've been eyeing your page for a while and have waited to try this recipe, however, will you be posting recipes for other types of ramen? I'm just curious because we have a ramen shop close to us (thank fully it's a japanese family who runs it), and they have such a variety from miso, tonkotsu, and a few others I can't recall at the moment. I want to take a shot at making them but I don't trust a lot of recipes on the web, except for here because everything so far I've done from your list of recipes is amazing!

NORIKO

June 3, 2014 at 12:18 am

Monique,
thanks for trying our recipes!

RINJII

May 31, 2014 at 9:06 am

Is there anything I can substitute for the sake? I'm not old enough to buy it, and I wanted the meal to be a surprise for my mother so I don't really want to ask.

NORIKO

June 2, 2014 at 11:12 pm

Rinjii,
you can omit it.

NINA

June 4, 2014 at 9:19 pm

Hello,
I would like to make the recipe for 12 people. Do I triple the ingredients? For example, use 3 pounds of pork and 18 cups of water? How long do I cook it, still 2 hours?
Thank you,
Nina

NORIKO

September 14, 2014 at 3:28 pm

Nina,
wow, 12 servings! I guess you could 3x or 4x of the recipe. Cooking time may not be that different. Get all the ingredients and hot soup ready, and you may want to cook noodles in batches in 2-3 pots. Good luck!

ELAINE

June 7, 2014 at 12:06 pm

Thank you for this recipe! I'm a working mom and going to school full time, so I used chicken thighs and simmered the soup in a slow cooker while I was away. That way I could just quickly boil the noodles and have dinner on the table in no time flat. My family loves it!

NORIKO

September 14, 2014 at 2:58 pm

Elaine,
glad you and your family liked our Ramen Recipe. Come back for more easy-to-make recipes!

LEA

June 11, 2014 at 3:13 am

Thanks for this post! Gonna try this week end, I worried about sake good thing I can omit it but I'm thinking, what sake really do with Ramen.. hehe

NORIKO

September 14, 2014 at 1:20 pm

Lea,
sake gives dish a deeper flavor. A lot of people want to skip it for various reasons, but it is an essential seasoning for Japanese cuisine.

LOUSE THE HOOLIGAN

June 17, 2014 at 1:21 am

I Love This!
I used to work in a Japanese restaurant in Calif. and it was one of the most pleasant culinary experiences of my life. Japanese people love flavors, simple or intricate, and in my mind are masters at combining them. The culture is such they would historically employ any and all edible plants and animals, which has led to some of the best foods in the world.
As far as vegetables are concerned, many of the vegetables commonly used are soft, but they do use plenty of root vegies. The hard vegetables may be lightly boiled, or blanched, beforehand, fried (with or without batter), or added raw right before serving depending on the dish or preference. I personally like small slices of un-battered fried yam with raw chestnuts, shredded carrot, bok-choi, green onions and slivers of cucumber.
As far as meats and broth are concerned... GO NUTS. you've noticed most of the generic American ramen has (on the label) a recognizable flavor, this is your queue to rebel up and experiment with what you like. If you want fish, bone and boil a couple, strain the meat from the broth and you have a win, though if you're real slick you fry a small fillet for each bowl as a topper. Same thing for pork beef or chicken.
The broth can be made like this; if you can't afford to just buy meats for stock. If you like beef flavor, get slightly fattier pieces at the store. we all know fat has the flavor, so trim it from the meat you want to eat before cooking and throw it in a pot of water on the stove. Once your done cooking your meats add the drippings to that pot. Boil for 5 minutes. Strain and refrigerate.
If you do that a few times, you can take the fat off the top once it cools in the fridge and you have super flavor broth to add to your next ramen.
Use mushrooms, eggs, herbs from your garden, pretty much anything.
Only this: do yourself a favor, FRESH NOODLES ARE THE BEST! Go get one of those little home bread dough makers with the noodle press. Good ramen can change everything.

NORIKO

September 13, 2014 at 11:29 pm

Louse,
thanks for the comment and a lot of tips about Ramen!

AMREEN

June 19, 2014 at 12:06 am

Hi. As I am a Muslim and cannot eat pork, what can I add to substitute pork?

NORIKO

September 13, 2014 at 11:09 pm

Amreen,
Can you eat chicken? If so, chicken would work well too.

JOHNNY B.

October 16, 2014 at 12:46 am

Make veggie dashi without meat. Add umami (Bragg's etc.)

WILL EVANS
July 2, 2014 at 11:43 am

Hey.
I really want to make this for my girlfriend, but she can't eat gluten. Will rice noodles be okay to use?
Thanks
Will.

NORIKO
September 13, 2014 at 10:09 pm

Will,
why not? Try it!

ANNA PERRYMAN
July 8, 2014 at 11:06 am

I see a lot of ramen with a deep red colored broth and it's spicy. Is there any way I can get my broth that color and what do I need to add to do so.
-Thank You

NORIKO
September 13, 2014 at 9:52 pm

Anna,
I'm not sure, but Ichimi or Shichimi (chili pepper powder) or Rayu (chili oil) may help make the soup red.

SHAWN B
July 11, 2014 at 8:10 am

Can't wait to make this. I make soba now and then but I have never made homemade ramen. I'm going to try it with chicken today since I don't have pork.
I definitely want to make it with pork in the future.

NORIKO
September 13, 2014 at 5:32 pm

Shawn,
chicken should work. I've made it before, and it was delicious.

CAMERON
July 15, 2014 at 2:54 am

Noriko.
yeah the ramen was the best i was cooking it with my mother we both enjoyed it.

NORIKO
September 13, 2014 at 5:18 pm

Cameron,
good for you! There are a lot more easy-to-prepare dish on our site!

CAMERON
July 15, 2014 at 2:58 am

i'm going to make some ramen again for sure!

CAMERON
July 15, 2014 at 3:02 am

i got the idea off naruto

NORIKO
September 13, 2014 at 9:26 pm

Cameron,

a lot of people become familiar with Japanese food through animations.

KATIE

July 16, 2014 at 6:04 pm

Can't wait to try this. Going to salt the pork right now!
I couldn't find fresh angel hair pasta so I am using dry. Do I still need the baking soda? How should I cook the noodles, al dente? Thanks in advance!

NORIKO

September 13, 2014 at 9:15 pm

Katie,
you still use the baking soda, and definitely al dente!

MAAIKE

July 21, 2014 at 2:40 am

Good morning, afternoon, evening, – which one makes sense for you –
I would really love to try out this recipe, but I'm a little troubled with the meat. From what I can see it's quite a huge piece you have to use for the soup's base, but you use only a little for the topping. What else can I do with the piece you don't use..?
And, before I forget, thank you a lot for posting these recipes online!

NORIKO

September 13, 2014 at 8:45 pm

Maaike,
you could use leftover pork for salad, fried rice, sandwich, or just eat as is.

FREDY

July 23, 2014 at 2:44 pm

Hello I was wondering if you guys can put up a tan-tan recipe?

NORIKO

September 13, 2014 at 5:05 pm

Fredy,
I love tan tan men! We'll do it sometime in the future.

WENDY

July 28, 2014 at 9:39 pm

Angel hair pasta is nothing like ramen though.

NORIKO

September 13, 2014 at 1:59 pm

wendy,
no it is not. However, some people watching our sites may be outside Japan and may not have an access to Chukamen, and still might want to know the alternative. We are lucky enough to have Japanese grocery stores near by, but always thinking what we can use from local stores in the US.

VODICH2010

July 29, 2014 at 3:59 pm

Hello Noriko
Thanks for posting this simple but great recipe. I have been craving for ramen lately and found this place
I usually cook Chinese noodles and will immerse them in ice cold water right after taking them out of boiling water to make the texture firmer. Should I do the same with ramen noodles to prevent them from going soft? Or must I add the broth immediately like you instructed?
Thank you

NORIKO

September 13, 2014 at 1:52 pm

Vodich,
you could do your way. But you might need extra time to warm up the soup with the cold noodles, so the noodle may get soft anyway. Key is to get all the ingredients ready and finish up quickly and serve immediately.

GISCHIE

July 30, 2014 at 8:46 am

Hi,
Great recipe, I tried it out recently and it was delicious especially how the pork was so tasty after all this time being boiled.
I always though Ramen was very complicated to do :), thanks for sharing your recipe.

NORIKO

September 13, 2014 at 1:43 pm

Gischie,
Ramen could be complicated, indeed! Our version is pretty good for simple work.

SYLVIA

August 2, 2014 at 8:25 pm

Hi there, first of all, thanks for the sharing–– Well, direct to the question, how you make the egg? That boil egg looks pretty .... it neither fully cooked nor half, and its yolk looks just make people wanna eat more–

NORIKO

September 13, 2014 at 11:34 am

Sylvia,
it's just a half boiled egg, but softer side.

MATTHEW

August 5, 2014 at 4:22 pm

Is it okay if i use the instant ramen noodles? I'm just a kid so I don't if my parents will let me use all this stuff.

NORIKO

September 13, 2014 at 11:00 am

Matthew,
you could use instant noodles although it will taste differently.

MISAKI

August 10, 2014 at 8:04 am

Hi admin-san, I'm a Muslim and of course I don't eat pork so I'm thinking to use chicken.
And that's not my question actually. I saw that one of the ingredient to make the Soup is Sake. Is there any alternative that you can recommend to me instead of Sake?
Thank you

MISAKI

August 13, 2014 at 3:28 am

Sorry, I've read the comment and it's said that it's okay to not have sake in it.
So here's another question, is it alright if I don't put the green onion during the broth-making steps? Can I replace it with something else?
Thank you.

NORIKO

September 8, 2014 at 10:33 pm

Misaki,
you could omit anything, but please keep it mind that the taste will be different from our original

recipe.

NORIKO

September 12, 2014 at 1:30 am

Misaki,
just omit it if you don't want it.

WADE

August 12, 2014 at 1:59 am

you dont use Dashi in your ramen? i made this today and modified it replacing the sake with your dashi recipe and it was amazing. great recipe for a stock i will make this again and again. also i tried to make my own ramen noodles will not do that again its a little more technical then i was expecting haha thanks noriko. i love your site

NORIKO

September 12, 2014 at 1:42 am

wade,
very creative!

CAROLINE

August 15, 2014 at 10:29 am

Would like to use chicken for the broth instead of pork, how much chicken would I need? And do I leave the skin on?

EDWARD

August 19, 2014 at 11:05 pm

Great recipe, I'm going to make it for my dad on his birthday. First time I've ever made ramen too. I've been following this site and channel, and I love a lot of the recipes.
I'm going to make Chukamen from scratch, found a few good recipes on that, and I hope it'll be more authentic that way!

NORIKO

September 8, 2014 at 10:05 pm

Edward,
thanks for trying our Ramen recipe! Good luck with home-made Chukamen!

ALEX

August 22, 2014 at 12:34 pm

To reduce tenderizing time for pork, can I use a pressure cooker for the broth?

NORIKO

September 8, 2014 at 9:55 pm

Alex,
that will work!

JAYNE DEUPREE

August 23, 2014 at 12:54 pm

How do you prepRe your eggs?

NORIKO

September 8, 2014 at 9:50 pm

Jayne,
soft boil them.

KAT

August 26, 2014 at 12:09 pm

I've made this recipe a couple times and my boyfriend and I LOVE it.
I want to make it for my parents, but they are gluten free. Is there a GF noodle brand you would recommend?
Would I still have to add the baking soda?

NORIKO

September 8, 2014 at 9:14 pm

Kat,
never used gluten free products, so can't say for sure, but you can try it out!

ECERULLI

September 15, 2014 at 9:29 pm

Hi there,
I would like to make the ramen noodles instead of using pasta, would you happen to know a good recipe for ramen noodles?
Much appreciated,
Emma

NORIKO

September 15, 2014 at 9:50 pm

Emma,
we haven't found a workable recipe for ramen noodles yet. It is much too tricky. Sorry for not being able to help.

MINA

September 23, 2014 at 1:20 pm

I have been attempting to find a couple of the listed ingrieadents and seasonins and as i live in small town many cant be found like ginger root and sake. Do you no any substititutes for those two? Sory for bad english. Not my main languaage

NORIKO

September 23, 2014 at 10:55 pm

Mina,
you can look into online stores. There is grated ginger in a tube which can be stocked at room temperature (you have to refrigerate after opening).

SUE

September 25, 2014 at 7:42 pm

hi.
what kind of soy sauce are you using?
thanks

NORIKO

September 29, 2014 at 8:11 am

sue,
we use Kikkoman brand.

COURTNEY

September 27, 2014 at 6:29 am

I made this recipe today (with chicken) and it was awesome. Thanks a ton, definitely going into my recipe book.

NORIKO

September 29, 2014 at 8:08 am

Courtney,
Glad you liked our Ramen recipe!

DAVE

October 5, 2014 at 11:11 pm

I have not tried making this yet, but I was wondering if I could premake the soup so I can use it for meals threw out the week?

NORIKO

October 11, 2014 at 4:51 pm

Dave,
you could make the Ramen soup a couple days ahead, but it's better fresh!

CHRISSY

October 6, 2014 at 4:03 pm

I made your ramen recipe today. I used beef instead of pork. I could not find fresh angel hair pasta. Instead, I slightly cooked the noodles then used fresh water with the baking soda. It was oishii!!

NORIKO

October 11, 2014 at 5:01 pm

Chrissy,
glad you liked our Ramen recipe, and also being able to improvise it too.

TESSIEGRIL

October 9, 2014 at 1:05 pm

I tried this today and I think it turned out quite well. I did used chicken added corn and substitute the sake with some Japanese seasoning hiding in the cupboard. I did tried to find sake but I can't buy it myself anymore and my mom found only a very expensive one. But everybody liked it well except my lil brother but he doesn't like soup or the Japanese kitchen so…

NORIKO

October 24, 2014 at 5:14 pm

tessiegril,
thanks for trying our Ramen recipe! Come back for more!

JANA

October 12, 2014 at 6:48 pm

We just back from Japan and were craving ramen….this was so yummy and totally hit the spot. Thank you so much for the recipe!

NORIKO

October 24, 2014 at 5:51 pm

Jana,
glad you liked our Ramen recipe! It's pretty good for home cooking, right?

KYLE

October 14, 2014 at 7:24 pm

How long can the ramen can it be refridgerated for? I would love to make this so I can bring it for lunch when I'm at school or work.

NORIKO

October 24, 2014 at 5:41 pm

Kyle,
I don't recommend to make it ahead. Noodles get soggy and not good after even 30 minutes.

CHERYL

August 5, 2016 at 6:20 pm

Kyle, you can cook the pork and refrigerate or freeze it and the broth. Then assemble the soup by preparing the other ingredients, and heating broth and slices of pork, immediately before serving.

JOHN WALLAWINE

October 15, 2014 at 5:16 pm

Was my first time making/Having real ramem, it tasted amazing though for my taste think i will tone down the soy sauce to 2 tbsp instead of 4, used chicken salted over night and most of day and it just fell apart after cooking for 2hrs. Also messed up and bought rice noodles so it was more like Pho but any how Amazing recipe. Plan on making this in a bigger batch so should i just double everything?

NORIKO

October 24, 2014 at 5:59 pm

John,
glad you liked our Ramen recipe! Adjust the seasoning to your liking, that's the best part of home cooking!
You can do a double batch multiplying everything twice.

ROMA

October 19, 2014 at 1:06 am

Hi there! Is it okay not to freeze the meat after being salted? Your recipe looks really yummy and I'm gonna try making it for my hubby.... Thanks for sharing!

NORIKO

October 24, 2014 at 9:01 pm

Roma,
yes, you can!

REBECCA

October 26, 2014 at 6:50 pm

Is there a substitute for sesame oil? I'm allergic to sesame seeds. Thanks!

NORIKO

October 26, 2014 at 9:17 pm

Rebecca,
you can omit it.

PIPO NG

January 6, 2016 at 1:25 pm

Awesome Recipe and very simple! Kudos and thank you for doing this:)
I added twice as much garlic since I love garlic:)
However, I got a question: Can you a add Mirin? Would it still be authentic to add Mirin? Or is Sake enough?
Best,
Pipo
I am looking forward hearing from you back:)

NORIKO

January 7, 2016 at 9:48 am

Pipo Ng,
Sure, if you like subtle sweetness in your soup. Try it!

ANJIEH

January 23, 2016 at 7:48 am

I am a vegetarian and noticed the broth base uses a meat stock. Is it okay to substitute with vegetable stock to make broth base. Or is there a different recipe four that?

NICOLAS

February 4, 2016 at 10:30 am

I know this is an old topic but I do have a question.
How can I keep it for multiple meal? Do I just keep the broth and cook pork in the refrigerator and only do the

noodles when I want to eat it?
よろしくお願いします

NORIKO

February 5, 2016 at 1:10 pm

Nicolas,
That is fine. You could also freeze the soup if you want it to keep longer.

NICOLAS

February 10, 2016 at 9:04 am

のりこさん,
Tried it yesterday. I really like it but I think my mistake was that my soup wasn't hot enough but it was very close to what I ate when I was staying in Japan! Very impressed that it was simple but so delicious!!
ありがとうございました！！

MELISSA LORD

February 16, 2016 at 8:57 am

Hi first to see all your recipe and im excited to try this...what broth im going to use. Can i still use dashi at my soup and can i put alson tempura prawn instead pork..tnx and looking forward to your reply

ROXANA

February 21, 2016 at 8:33 pm

Very easy recipe, even my husband can make it and he is an awful cook. The best ramen recipe ever, wonderful flavors and the broth is delish. Ty!

HAJRA TARIQ

February 24, 2016 at 5:49 am

the recipe is awesome ! can`t wait to try it ! but i only have one problem .
I can`t eat pork but i still can eat mutton , beef , chicken , shrimps and fish .
please tell me what can add in the Ramen instead of Pork !
i`ll be really grateful and i`ll look forward to your reply ! ^ w ^

NORIKO

March 2, 2016 at 9:29 pm

hajra,
try chicken thighs. It has a great flavor, too.

KRIS

March 10, 2016 at 2:35 pm

Made this today and it was so good. I want to use this broth as a base and experiment with a lighter broth mixed in to layer flavors in my bowl. Thanks!

OWEN

March 28, 2016 at 3:29 pm

How many hours does it take to prep the pork? And is there a way to prep the pork faster?

MIKE

March 31, 2016 at 3:17 pm

I want to make this with chicken, are there any steps I need to change? Thanks.

NORIKO

April 5, 2016 at 11:21 pm

mike,

no need to change the recipe. Chicken (especially with bones) will work very well.

YUSRA

August 4, 2016 at 8:46 am

If I put fish for the meat, I think it might taste good, but won't it break from the chpsticks?

LULU

August 10, 2016 at 7:44 am

Do i have to put sake? Cant i put something else instead? (Not alcoholic)

NORIKO

August 19, 2016 at 12:11 pm

Lulu,
you can just omit it.

AMBER

August 28, 2016 at 9:31 am

i want to taste that kind of ramen

JERRY VALMORIA

September 17, 2016 at 11:25 pm

I LOVE JAPANESE FOOD! :* <3

MAGARET

September 30, 2016 at 12:34 pm

It's a shame you don't have a donate button! I'd without a doubt donate to this outstanding blog!
I guess for now i'll settle for bookmarking and adding your RSS feed to my Google account.
I look forward to brand new updates and will share this website with my Facebook group.
Chat soon!

LORI COBB

October 13, 2016 at 6:06 pm

I made this today! So excited and so good! Thanks so much for sharing!!!

CURITIBANO1

December 5, 2016 at 5:43 pm

Great recipe. I didn't have pork, chicken or beef on hand so I used some deer I had in the freezer. Turned out pretty good. Thanks for the recipe.

SAMANTHA MAPES

January 16, 2017 at 10:09 am

I made this with dry chuka soba noodles (i already had them). I used country style pork ribs for the meat, and omitted sake amd ginger root. I wasn't crazy about the noodles, but the soup and pork was TO DIE FOR!

ANDRES

January 31, 2017 at 3:19 pm

Made spicy chicken ramen with cooked egg, rice vinegar and cilantro and was surprised that it tasted just like hot and sour soup. Definitely try it!

CYNTHIA EIB

February 3, 2017 at 5:20 pm

when i lived in Japan, i would often get ramen to eat. i can't wait to try this recipe. also what did they do to the eggs over there? They were hardboiled but seasoned.

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